

Bernie's Bakery

Grade 6A School Project
Compiled by Jennifer Burke

Album 2
x.288a

BERNIE'S BAKERY



TEACHER: Mr. Usher
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BY: Jennifer Burke



THE FRONT AREA OF THE STORE WHERE
CUSTOMERS COME IN TO BUY THE BREAD,
ROLLS, PIZZA, ETC.



THE COOKS - THESE THREE MEN COOK AT THE
BAKERY FROM 4:30 P.M. UNTIL 12:30 A.M.
ABOUT THREE DAYS A WEEK.



THE MACHINE THAT THE DOUGH MIXES IN.



THE BAKERY'S ORIGINAL PRICE LIST.



THE PROOFER - THE BREAD OR ROLLS STAY IN
THIS PROOFER FOR ONE HOUR IN ORDER TO RISE.



THE SIX SHELF OVEN WHICH IS HEATED BY GAS.



THE ORIGINAL OVEN USED BY THE BAKERY.



RYE BREAD BEFORE IT GOES IN THE
PROOFERS.



THE FLOUR - THE BAKERY USES 10 TO 12 BAGS OF FLOUR IF THERE IS A DELIVERY. IF NOT, THEY USE 5 TO 6 BAGS OF FLOUR.



THE MACHINE THAT ROLLS THE DOUGH FOR
THE BREAD.



THE DOUGH THAT MAKES SOME OF THE BREAD
AND ROLLS.



CLEANING THE MACHINE BEFORE THEY MAKE
MORE DOUGH.



THE DOUGH FOR THE ROLLS BEFORE IT GOES
INTO THE MACHINE.



MAKING THE ROLLS IN THE MACHINE.



THE ROLLS BEFORE THEY GO INTO THE PROOFERS.



"MORAFF'S CRAFT STORE"



"ARCHIE NATHANSON'S"



"PIER VIDEO"



"WHITNEY PIER DAY CARE"